



YOUR YOUR X LOVE STORY BEGINS HERE

WEDDING BROCHURE



DEDICATED TO HAPPINESS, DEDICATED TO YOU.



AN AMBER SPRINGS WEDDING YOUR SPECIAL DAY MADE PERFECT BY OUR EXPERT TEAM



Exclusivity coupled with the expertise of our wedding team makes the Amber Springs Hotel the perfect venue for your special day.

Our private entrance, Grande piano, magnificent stairway and impressive chandelier marks the first taste of the style that is evident throughout the hotel.

Be greeted by flowing champagne and the delicate sounds of our in-house musicians as you arrive to your private reception area where your guests will gather in honour of YOUR SPECIAL DAY.



At The Amber Springs Hotel, you'll find our warm hospitality and impeccable personal service create a truly unforgettable wedding day.

Our dedicated team are here to help you with your wedding wishes and guide you along the way as you begin YOUR WEDDING JOURNEY.

Whether you are looking for an intimate celebration or an exuberant event; our expert team will ensure no stone goes unturned in bringing you the perfect day.





This beautiful ballroom can cater for weddings large and small and can be tailored to suit your needs.

Tastefully decorated to include elegant table arrangements, fairylight backdrop and cream chair covers and bows it is the ideal backdrop to YOUR WEDDING DAY.



SAYING I DO

We have a number of beautiful locations for your civil ceremony. Our secret gazebo is one of the most romantic settings and is perfect for summer weddings.

This picturesque setting will wow your guests. With undisturbed views of the local countryside and overlooking the mature trees and manicured gardens surrounding the hotel our wedding balcony is the ideal option for winter weddings, allowing guests relax in the comfort of the hotel.







YOUR WEDDING BANQUET Sumptuous 5-course menu Half bottle of house wine per person Evening buffet Elegant centrepieces Fairylight backdrop Cream chair covers & bows Personalised menus & table plan Integrated microphone & PA system Complimentary tasting of your chosen wedding menu

PRICING

120 -199 guests€60 per person€500 discount midweek discount

200+ guests €57.50 per person €750 discount midweek discount

Midweek discount does not apply July, August, Bank holidays or Christmas period.

Sample Menu

To Start

Home Smoked Chicken, Wild Mushroom & Smoked Bacon Vol-au-vent Or Salad of Plum Tomato, Buffalo Mozzarella, Rocket & Basil Pesto

To Follow

Cream of Fresh Vegetable With Crème Fraiche

Main Event

Traditional Roast Turkey and Enniscorthy Ham, Sage & Onion Stuffing, Garlic & Fondont Potato, Thyme Jus Or

Pan Roasted Fillet of Kilmore Quay Hake, Pea Puree, Saute Baby Potato, Lemon & Chive Beurre Blanc

Dessert

Warm Chocolate Brownie, Mocha Sauce, Caramelised Crème Brulee & Vanilla Ice Cream In Wafer Basket

Freshly Brewed Tea or Coffee





YOUR ARRIVAL RECEPTION

Use of our exclusive wedding foyer

Red carpet on arrival

Champagne for the wedding couple

Tea / Coffee & scones

Classical pianist on arrival

Photo opportunities in our garden

YOUR WEDDING ACCOMMODATION

Overnight stay in our stunning bridal suite with champagne breakfast in bed the following morning

Two deluxe rooms for family or friends

Special guest accommodation rate for up to 20 rooms

SPECIAL TREATS JUST FOR YOU

Candlelight meal in our Farm Steakhouse on your first anniversary

Plus any four of the following

- Overnight stay on your first anniversa
- Canapés on arrival
- Fruit punch on arriva
- Prosecco toast

- Treatment in Cocoon spa
- Complimentary bar extension
- 3 months gym membership



Emerald

YOUR WEDDING BANQUET

Sumptuous 5-course menu Half bottle of house wine per person Elegant centrepieces Fairylight backdrop Cream chair covers & bows Personalised menus & table plan Integrated microphone & PA system

PRICING

120 -199 guests €52.70 per person €500 discount midweek discount

200+ guests €50 per person €750 discount midweek discount

Midweek discount does not apply July, August, Bank holidays or Christmas period.

Sample Menu

To Start

Wild Mushroom Bruschetta on Rustic Loaf, Garlic & Herb Dressing

To Follow

Cream of Fresh Vegetable With Crème Fraiche

Main Event

Pan Roasted Chicken With Vine Tomato, Buffalo Mozerella Stuffing Wrapped in Pancetta With Potato Dauphinoise & Roasting Jus Or Fillet of Salmon With Crushed New Potatoes With Spring Onion, Baby Vegetables & Champagne Cream Sauce

Dessert

Warm Chocolate Brownie, Mocha Sauce, Caramelised Crème Brulee & Vanilla Ice Cream In Wafer Basket

Freshly Brewed Tea or Coffee







YOUR ARRIVAL RECEPTION

Use of our exclusive wedding foyer

Red carpet on arrival

Champagne for the wedding couple

Tea / Coffee & scones

Photo opportunities in our garden

YOUR WEDDING

Overnight stay in our stunning bridal suite with champagne breakfast in bed the following morning

Two deluxe rooms for family or friends

Special guest accommodation rate for up to 20 rooms

SPECIAL TREATS JUST FOR YOU

Candlelight meal in our Farm Steakhouse on your first anniversary

Plus any three of the following

• Complimentary tasting of your chosen wedding menu

Treatment in Cocoon spa

- 3 months gym membership
- Prosecco on arrival
- Classical pianist on arrival
- Evening Buffet

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YOUR WEDDING BANQUET

Sumptuous 4-course menu Half bottle of house wine per person Elegant centrepieces Fairylight backdrop Cream chair covers & bows Personalised menus & table plan Integrated microphone & PA system

PRICING

120 -199 guests €47.50 per person €500 discount midweek discount

200+ guests€42.50 per person€750 discount midweek discount

Midweek discount does not apply July, August, Bank holidays or Christmas period.

Sample Menu



Main Event

Traditional roast turkey and Enniscorthy Ham, Sage & Onion Stuffing, Garlic and Fondont Potato, Thyme Jus Or Pan Roasted Fillet of Kilmore Quay Hake, Pea Puree, Saute Baby Potato, Lemon & Chive Beurre Blanc

Dessert

Giant Malteser Profiterole , Honeycomb & Belgian Chocolate Sauces

Freshly Brewed Tea or Coffee





YOUR ARRIVAL RECEPTION

Use of our exclusive wedding foyer

Red carpet on arrival

Champagne for the wedding couple

Tea / Coffee & scones

Photo opportunities in our garden

YOUR WEDDING ACCOMMODATION

Overnight stay in our stunning bridal suite with champagne breakfast in bed the following morning

Two deluxe rooms for family or friends

Special guest accommodation rate for up to 20 rooms

SPECIAL TREATS JUST FOR YOU

Candlelight meal in our Farm Steakhouse on your first anniversary

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Plus any two of the following

- Complimentary tasting of your chosen wedding menu
- Treatment in the Cocoon spa
- Evening buffet

- 3 months gym membership
- Fruit punch on arrival
- Classical pianist on arrival

SAYING I DO

Should you wish to opt for a civil ceremony we can cater for your ceremony inside or outside.

We will be on hand to equip you with the necessary information on registering your intent to marry and appointing a registrar.

Floral arch, Chair covers & bows, Red carpet with lanterns, Fresh floral arrangement, Cherry blossom trees, Decoration on staircase leading to exclusive wedding foyer

€350

Me are with you every step of the way!

DRINKS PACKAGES

Mulled Wine €5.50pp Warm Spiced Apple Cider €5.50pp House Cocktail €9.00pp CHOOSE ONE: Cosmopolitan, Moscow Mule or Mojito

Bottled Beer 50 Btls €250 Kir (White Wine & Cassis) €7.00 pp Kir Royal (with Prosecco) €9.00 pp Gin Station served with selection of mixers and garnishes €10.00pp CHOOSE FROM: House Pink Gin, House Gin & Bombay

Prosecco €9.00pp

All of the above are based on a minimum of 50 people Only one house cocktail can be provided per event.



ARRIVAL REFRESHMENTS

Scones

Sultana, Apple and cinnamon, Raspberry and white chocolate, Orange chocolate chip.

All served with preserves and Chantilly whipped cream Tea or Coffee

CANAPÉS (Available on Ruby package only)

Choose three of the following

Classic prawns Marie Rose Smoked salmon, dill crème fraiche Chicken and mushroom mini vol-au-vents Beef teriyaki, with baby gem Tomato and basil bruschetta Avocado and cheddar crostini Honey roast beetroot, goats cheese and honeycomb

We make every effort to be very sensitive, accommodate lifestyle choice, understand dietary requirements and highlight them on our menu, just let us know and we will help you through our menu.



TO START

Carpaccio of beetroot and goats cheese, salad of confit ruby and golden beetroot, goats cheese panacotta, peppered leaves and crisp bread

Salad of plum tomato, buffalo mozzarella, rocket and basil pesto Salad of smoked duck, tarragon with hazelnut oil dressing

Baby cos leaves with smoked bacon, garlic croutons and creamy Caesar dressing

Wild mushroom bruschetta on rustic loaf, garlic & herb dressing

Home smoked chicken, wild mushroom and smoked bacon vol-au-vent

Smoked & fresh Wexford fish cakes with lime and dill aioli

Oak smoked salmon served with baby potato and fine bean salad, citrus dressing



TO FOLLOW

Soups

Kilmore quay fish chowder

Cream of wild mushroom with tarragon

Cream of fresh vegetable with crème fraiche

Cream of butternut pumpkin, truffle scented croutons

Sorbets Elderflower & Lemon

Champagne and strawberry



MAIN EVENT

Roast Striploin Redmond Farm Angus beef, fondant potato, Yorkshire pudding and sauce béarnaise (€7 supplement)

Slow Roast Redmond Farm Angus beef, pearl onions, button mushrooms and tarragon jus (€5 supplement)

Pan roasted Chicken with vine tomato, buffalo mozerella stuffing wrapped in pancetta with potato dauphinoise and roasting jus

Roast breast of Irish corn fed chicken, wild mushroom and potato gratin, smoked pork belly and basil

Traditional roast turkey and Enniscorthy ham, sage and onion stuffing, garlic and fondont potato, thyme jus

Pan roasted fillet of Kilmore Quay hake, pea puree, saute baby potato and lemon and chive beurre blanc

Fillet of seabass with crushed new potatoes with spring onion, baby vegetables and champagne cream sauce

All main courses served with fresh Redmond Farm vegetables and potatoes

VEGETARIAN DISHES

Buffalo mozzarella and leek quiche, asparagus tips and rocket

Shallot and thyme tarte tatin, spinach and puy lentil salad

Butternut squash and herb risotto, topped with fresh parmesan shavings

Potato gnocchi bake, scented with sage and nutmeg, roasted & sun blushed tomatoes

All main courses served with fresh Redmond Farm vegetables and potatoes



THE FINALE

Amber Springs Dessert Selection (€2 supplement on Amber package)

Warm chocolate brownie, mocha sauce, Caramelised crème brulee, vanilla ice cream in wafer basket

> Giant Malteser profiterole , honeycomb & Belgian chocolate sauces

Lemon curd tart, Italian meringue & mascarpone Jaffa cake baked Alaska, gingernut biscuit & orange gel

Hedgeberry pavlova, elderflower marinated berries and lemon curd

Warm apple and lemon pudding with golden granola, honey glazed granny smith apples, vanilla custard and raspberry sorbet

Chocolate fudge cake crème brulee peanut brittle, raspberry gel and bourbon vanilla ice cream

Tea or Coffee





Thank you so much for all the work and detail you put in we are truly grateful for everything you did and the work you put in was unbelievable.What a magical day it was..

words cannot describe how over whelmed and beautiful everything was, we are so glad we picked the Amber springs. The team at the Amber were truly amazing. The food and everything was unbelievable and the laughs we had was unforgettable so thank you so much. **99**

Dedicated to Happiness

66 On behalf of myself and James, we would just like to send the biggest hugs, and thanks for all you done for us last week on our wedding day.

There were few situations outside your control that arose, but you dealt with them so patiently, understandingly , and with sincerity. For this we cannot thank you enough.

You really did help a lot with the smoothness of the day and we thoroughly enjoyed it all. Amber Springs will always have a special place in our hearts, and for this we thank you. So here's to a great lead up, great wedding, and best weekend of our lives, that we are forever grateful. **99**





66 Having booked the Amber Springs in 2019, we had to postpone our wedding three times I can't imagine this process being made any easier by the team in The Amber Springs. They helped us every step of the way and always provided us with the assurance we needed.

Having finally secured a date we could go ahead with everything began to fall in to place. Regular e-mails and phone calls with Robyn and the team helped us to keep on top of our plans and they made the process so much more manageable with things like templates for table plans and other small details we would never had thought of.

We were married on Location with a civil ceremony indoors as the weather was awful on the day - but because of the job the team did setting up indoors the feedback from our guests was nothing but positive with several guests claiming it was the best ceremony they had ever been to. The bonus of the bar next to the function room meant all of our guests remained together while the room was changed around and they had space to mingle and relax and have a drink.

The meal was also a great success as the food was extremely fresh and served promptly due to the amount of floor staff in the room on the day. All in all the experience from start to finish with The Amber Springs team was fantastic and hearing the comments from our guests about how brilliant the whole day was is something we are both delighted with.

We have to sign off with a special mention for Robyn who was just excellent to deal with. She was on top of everything and really made us feel important and relaxed on the day. We feel very lucky to have had her help in the build-up and on the day itself. We would highly recommend The Amber Springs to anyone getting married. **99**



YOUR WEDDING NOTES

Real Provide Contraction
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